”...WITH A PASSION FOR COFFEE”

User manual

COFFEE QUEEN
Harmony

Your retail dealer

.....

.....

U / GB

Rev. 080215

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We congratulate to your choice of a Coffee Queen Harmony Freshbrew machine.

Please read this manual before you take the machine into operation for the first time.
The manual contains important instructions for a safe and proper use of the machine.

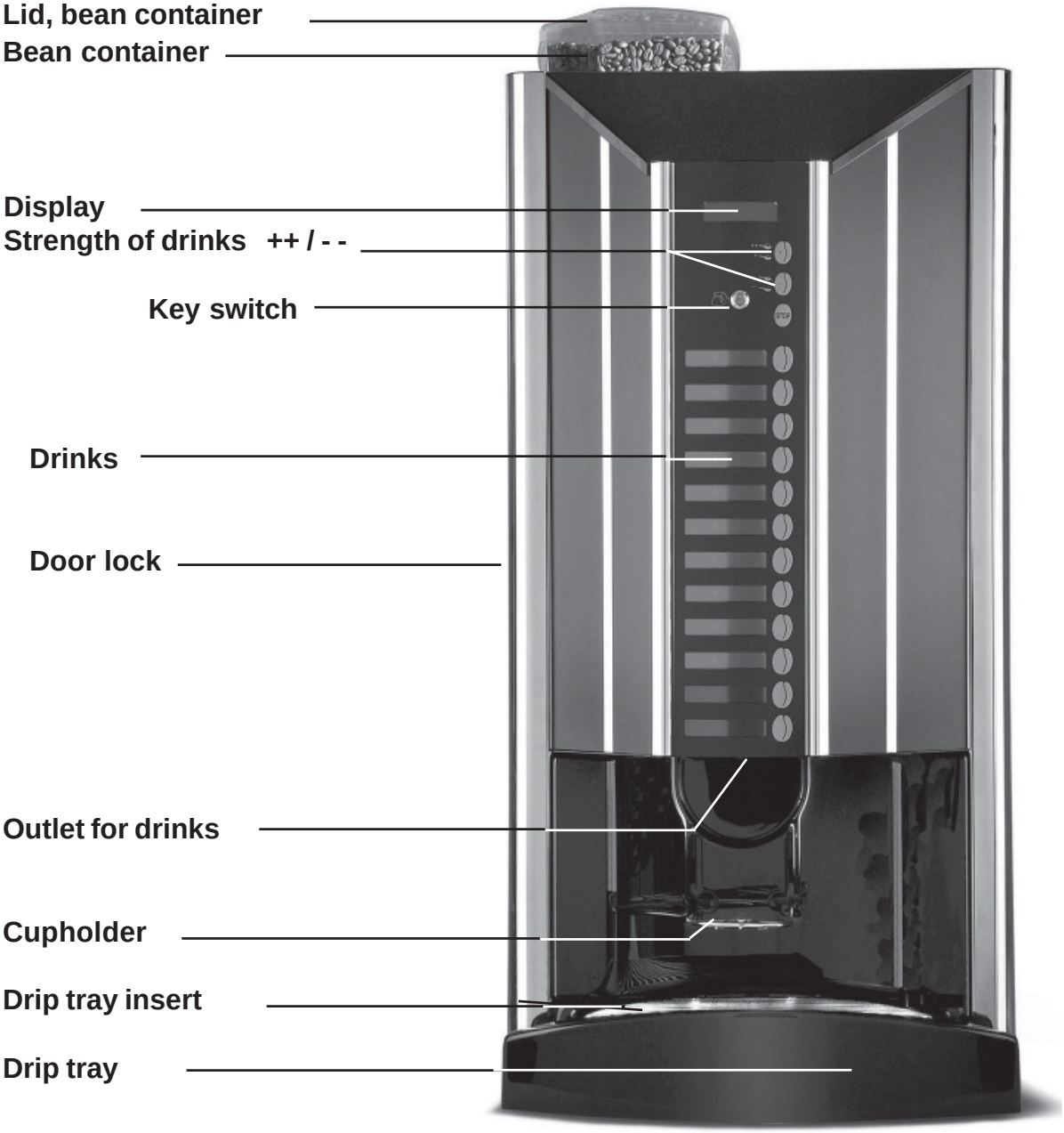
Always keep this manual within reach for the user!

Coffee Queen / *Harmony*

- Making freshly coffee cup by cup
- With an internal grinder for grinding of coffee beans
- Jug facility with key switch
- 10 choices of drinks,
- 3 ingredients canisters + bean container,
- Brewing mechanism with coffee filter
- Electronically temperature controlled
- Adjustable coffee strength
- Illuminated cup while brewing
- Clock functions

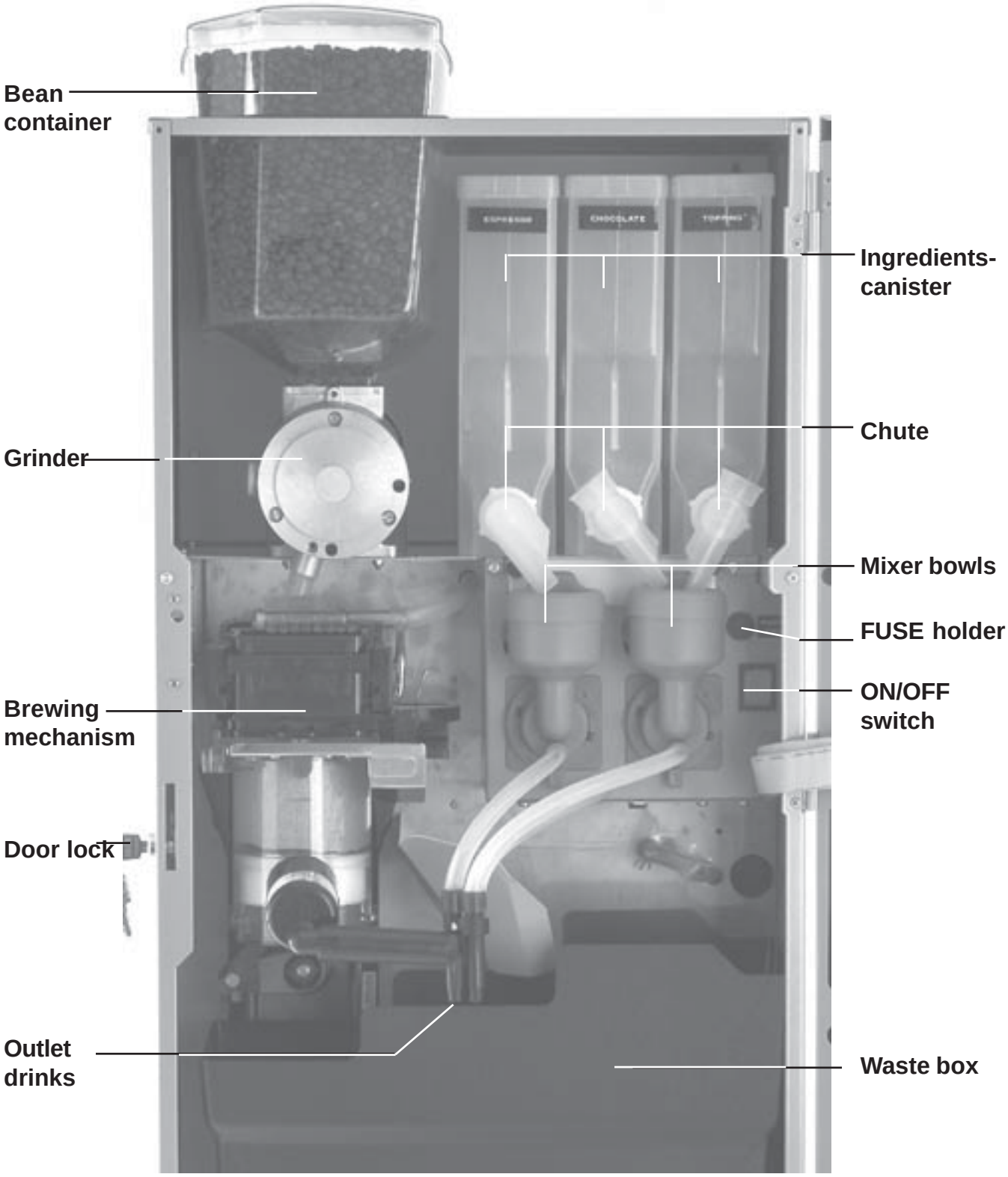
Facts:

Height	925 mm
Width	420 mm
Depth	580 mm
Weight	43kg (+ ground cabinet 25kg) packing approx.5kg
Tankage	2,4 litre
Electricity	230V/2200W
Water connection	½"outside thread (enclosed)
Ingredients canisters	1. espresso 1. chocolate 1. topping 1. coffee beans



Optional:
Base cabinet with storage and large waste bin.

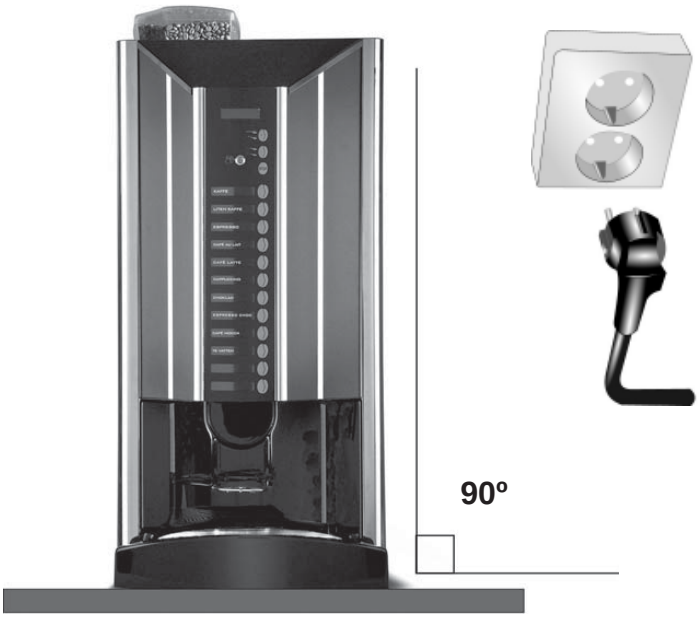
3. Overview of components, mixer system. Harmony



Detail;	Ingredients;	Width;	Height;	Capacity./cups	Volume/litre	Amount/unit
Canister;	coffee beans	165	190	2,5kg / 208	7,3	1
Canister;	espresso	67	250	0,5kg / 220	2,55	1
Canister;	chocolate	67	250	1,5kg / 50	2,55	1
Canister;	topping	67	250	1,1kg / 120	2,55	1

1. Place the brewer on a flat level and waterproof surface.

Connect the electrical plug to a separate grounded wall socket **230V 10A**



OBSERVE!
Make sure there is a space behind the machine for free flow of air. (minimum 10cm).

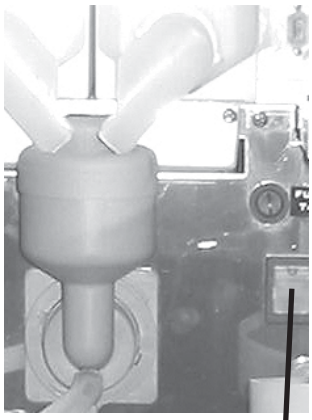
2. Connect attached water tube to cold water with an R 1/2".
Make sure that the water hose not are kinked anywhere when machine is pushed into place.
Please flush water tube before connecting it to machine, this to avoid any particles to damage the inlet valve.

3. Open the water inlet.
4. Turn on the ON-OFF switch inside the door.

Water is been filled into the tank automatically with 2,4 litres of water. The heating will not start before the water level reaches the level sensor.

Set temperature is approx 97ºC.

5. Close door.



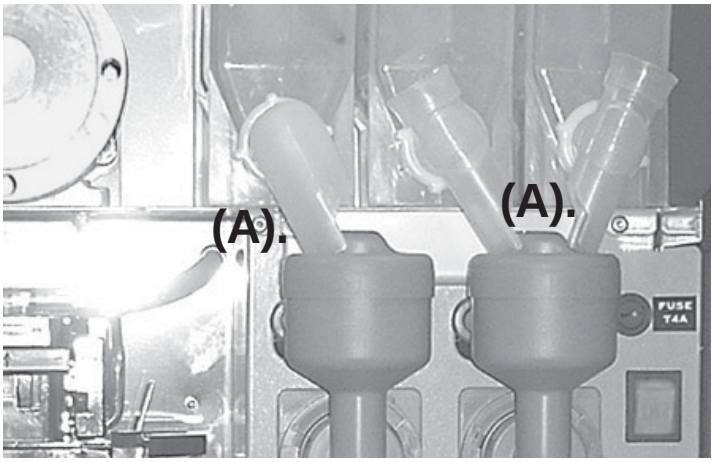
ON / OFF switch

6. Fill canisters with ingredients.

Take out (this to avoid unnecessary spillage in the machine) ingredient canisters and fill them with ingredients.

7. When placing the ingredient canisters;

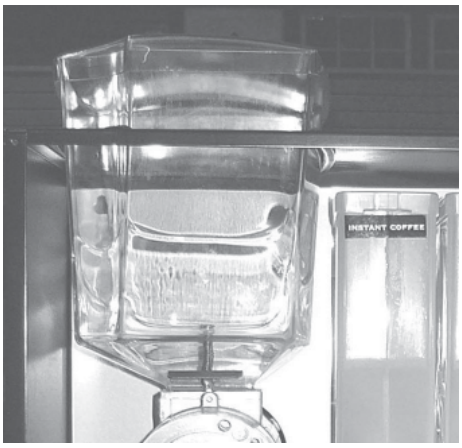
Make sure that the outlet pipes on the ingredient canisters are touching the steam traps (A).



8. Fill bean container with coffee beans.

1. Remove lid on bean container and fill bean container with coffee beans without additives (as tasted oils or sugar).

2. Open closing hatch on bean container.



When water in tank have the right temperature

the message **"Low temp."** will disappear and the machine **is ready to use.**

Brewing of coffee in cup, etc.

1. Place a cup in the centre of the cup holder..

2. **The strength has a standard setting**,
if you wish to increase or decrease it, do as follows
if not continue to point 3.

Stronger drink;
Increase by pushing + or ++ for 5% or 10%
alternative
Weaker drink;
Decrease by pushing - or -- for 5% or 10%
(the indication lamp will go up or down depending of choice).

3. Choose drink by pushing on the button to the right of each menu.
The display will show; ”Please wait”, and the cup will be illuminated.

Wait until the light on cup and message
”Please wait”
has been turned off before you take your cup.

Enjoy your drink.

Brewing of jug.

1. Lift up the cupholder.
Place a jug in the centre of drip tray.

2. Turn on the key with jug symbole clockwise.

3. 6 cups of brewing is standard settings,

Change amount of cups by pushing + or - button.
Optional up to 12 cups or down to 1 cup brewing.

4. Push the button for drink 1.

Wait until the light and message ”Please wait” has been turned off before you take out the jug.

Serve a jug with good coffee.

Serving pot 1, 8L
art.nr. 110001

Serving pot 1,2L
art.nr. 1103091

Weekly cleaning! Automatic cleaning of mixing bowls 2 or 3.

If you only wish to clean the mixer bowl and whipper house; Follow these instructions:

The mixer bowls can easily be cleaned with the key switch in ”cup” (normal) position.

Automatic cleaning of mixer bowl No:2

1. **Place a jug in the drip tray.**
2. Turn the key (1) slowly ninety degrees and back again.
3. **Push button (3) for 6 seconds.**

After 4 seconds the signal will go faster.

After 6 seconds the mixer bowl and the whipper house no.2 starts to be cleaned for 5 seconds.
The display shows: ”Cleaning 2”.

Automatic cleaning of mixer bowl No:3

1. **Place a jug in the drip tray.**
2. Turn the key slowly ninety degrees and back again.
4. **Push button (4) for 6 seconds.**

After 4 seconds the signal will go faster.

After 6 seconds the mixer bowl and the whipper house no.3 starts to be cleaned for 5 seconds.
The display shows: ”Cleaning 3”.

By cleaning means that water is flushed and whipper motor rotates.

Automatic cleaning of In/Outlet valves:

The In/Outlet valves can easily be cleaned with the key switch in ”cup” (normal) position.

1. **Place a jug in the drip tray.**

2. Turn the key slowly ninety degrees and back again.

3. **Push button for drink 1 and 2 at the same time for 6 seconds.**

   Keep buttons down.

   All In/Outlet valves will now start to open and close with 2 pulses/second in 10 seconds or as long as you hold the buttons.

   The display shows: ”Cleaning valves”.

4. **Push button for drink 2** for making a brew cycle and flush remaining water and scale from the cleaning.

Rotate brew mechanism without water or ingredients:

The brew mechanism can be rotatedwithout water and ingredients with the key switch in ”cup” (normal) position.To be used when brew mechanism has been dismounted forwashing and shall be remounted.

1. **Push ”+” button for 6 seconds**
   After 4 seconds the signal will go faster.

   The display shows: ”Change paper/Rotate”
   ”Push E/ +”

2. **Push + button.**

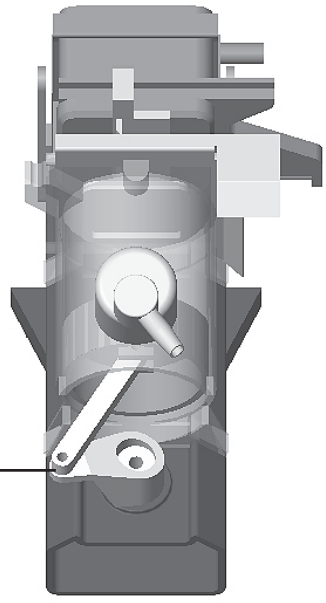
   The display shows:”Rotate cycle without water”.

3. Push button for drink 2.
   The display shows: ”Rotate”

   The brew mechanism rotate one turn without water and ingredients and the mechanism falls into position if it has been dismounted.

   Observe! The push rod shall be in position ”8 o clock”

   <u>If not take out again and repeat the procedure.</u>



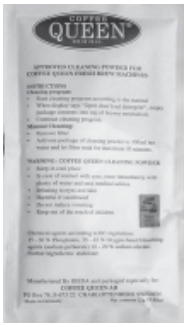
Eight (8) o clock.

Automatic cleaning of brew mechanism, mixing bowl:

Shall been done every week.

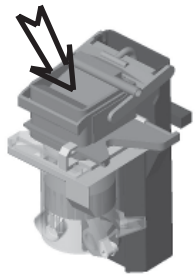
The brewmechanism can easily be cleaned with the key switch in ”cup” (normal) position.

1. Turn the key slowly ninety degress and back again.
   Push button for drink 1 for 6 seconds. **Fig. A**
2. After 4 seconds the signal will go faster.
3. After 6 seconds **The display shows;** ”Open door”
   ”load detergent”.
4. Fill 25gr detergent (one portion bag, see fig. A) into the brew mechanism. fig. B.(Detergent will be supplied from your dealer)
5. **The display shows;** ”Close door”



6. **The display shows;** ” When ready press key”
   Place a jug into the drip tray and push button for drink 1

Fig. B



7. **The display shows;** ”Cleaning mixer” **(2....)**
8. **The display shows:** ”Rinsing coffee” ”Soak time:”
   The machine start to count down from 300 seconds.
9. **The display shows.** ”Brewer cycle” the machine is counting down.

To stop cleaning process: push ”Stop” button.
The brew mechanism will go back to start position. NOTE! Dont stop the process when detergent has been loaded the cleaning process must be finished.

IMPORTANT! Cleaning of brew house.

After the automatic cleaning program is finished. Clean brew house! This must be done, to make sure that you will remove residual detergents and coffee remains!

Dismantling and cleaning/washing brew house: Do as follow in paragraph 10- 19.

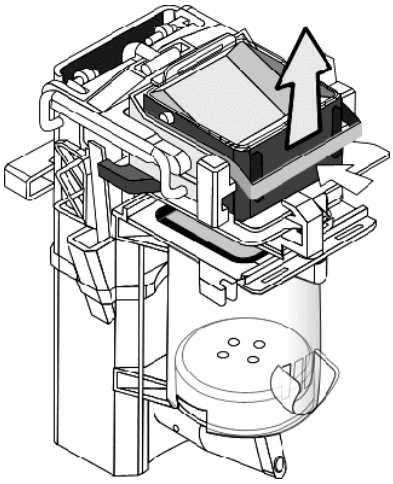
10. **Push ”+” button for 6 seconds**
11. The display shows: ”Change paper/Rotate” ”Push E/ +”
12. Pusk button for drink 2.
13. The display shows; ”Preparing paperload”.
14. The machine will rotate in position.
15. The display shows,”Change paper”
16. **Open door**, **dismantle**, clean and reassemble brew house.
    see page 14.
17. Close door.
18. Machine is ready to use again.
19. Take out a cup of coffee and pour it out to make sure that there is nothing left of detergent.

If machine not will go back in start position. Restart machine.

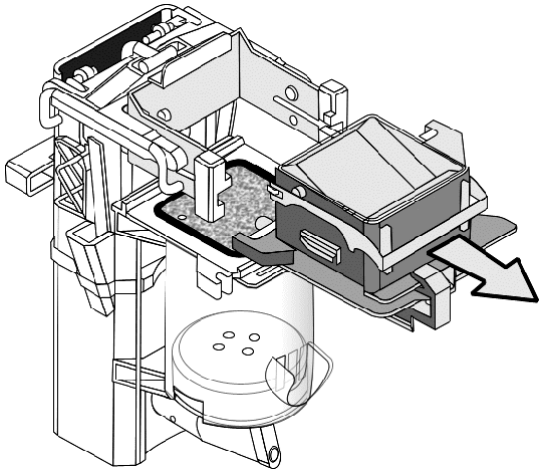
Dismantling and cleaning brew house:

Dismantle brew house:

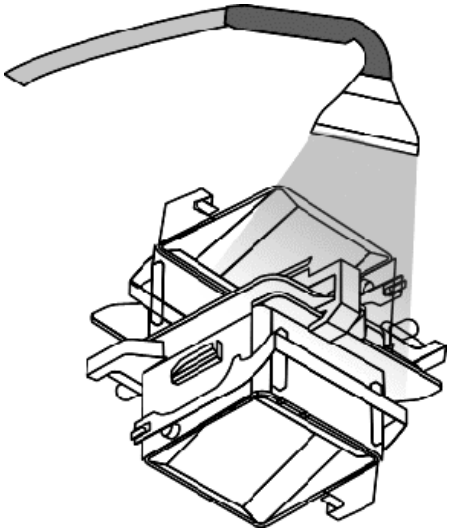
1.



2.

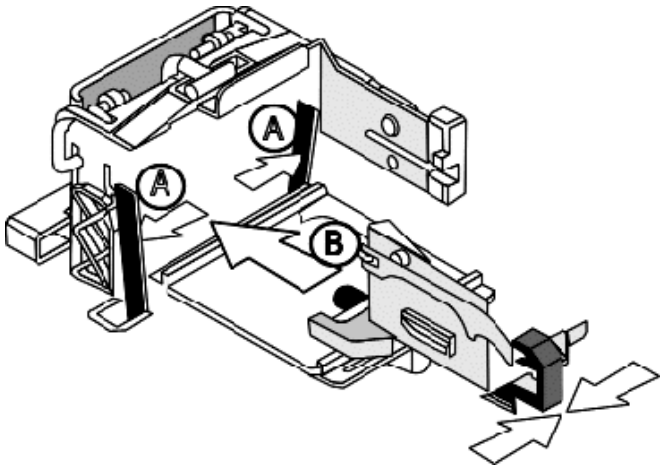


3. <u>Flush brew house!</u>
To remove detergent and coffee remnants.



Reassemble brew house.
NOTE! When reassemble brew house make sure that (B) wiper are between (A) arms.

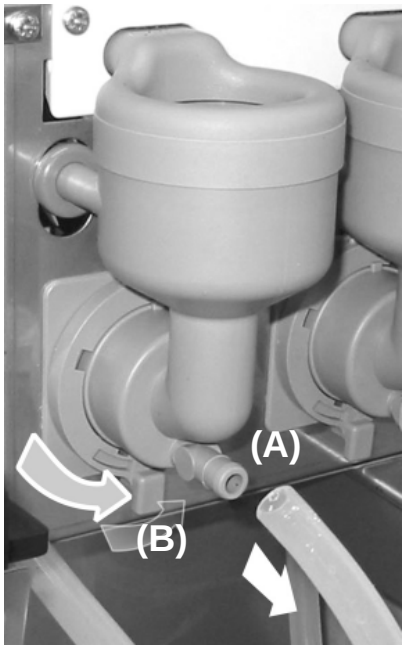
4.



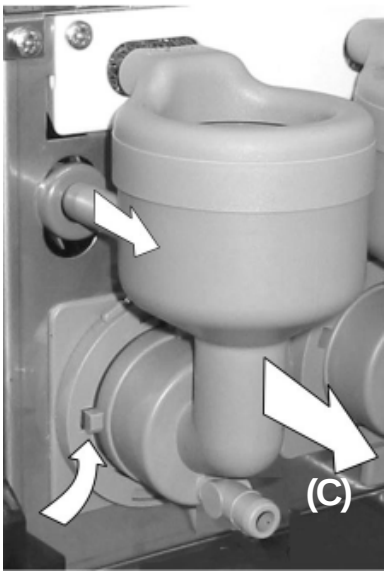
Important! wash carefully
To remove cleaning
and coffee remains

Dismantle : Mixer system

1.
Loosen outlet hose **(A)** and turn lock knob **(B)** anti-clockwise.



2.
Loosen mixer bowl. Pull apart **(C)**.

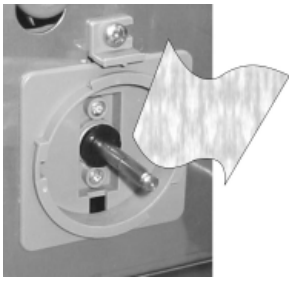


3.
Loosen whipper **(D)** pull whipper straight out from the machine.

4.
Turn lock knob anti-clockwise.**(E)** until it stops

Cleaning

5. Clean with a wet rag and drought drily.



Wash these parts:

.6.

A. Mixer bowl

B. Steam trap

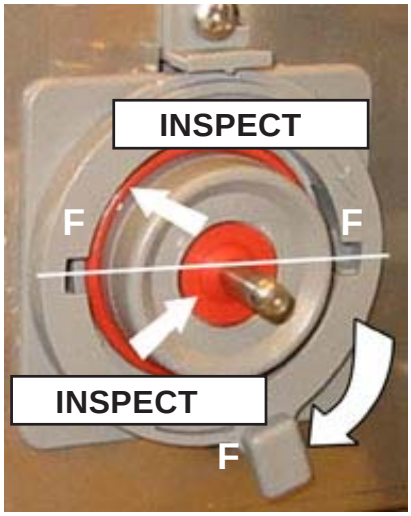
C. Whipper

D. Assembly plate

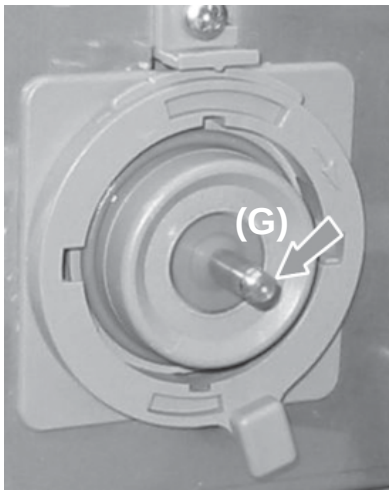
Make sure this parts are dry before use

REASSEMBLE: Mixer system

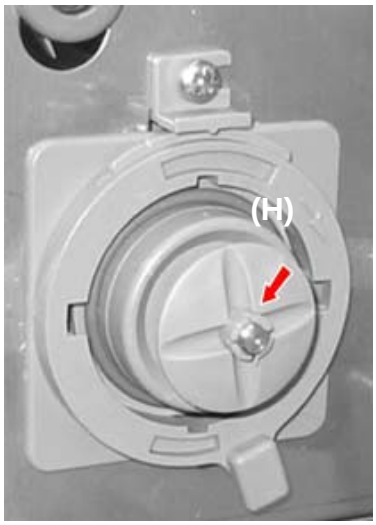
7.
Reassemble the assembly plate by turning lock knob **(F)** clockwise. **INSPECT** gaskets.

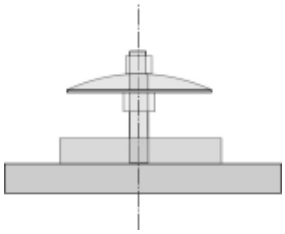


8.
Make sure that the motor whippers plane side will be in accordance with the whippers plane side. see next **(G)** and picture **(H).**

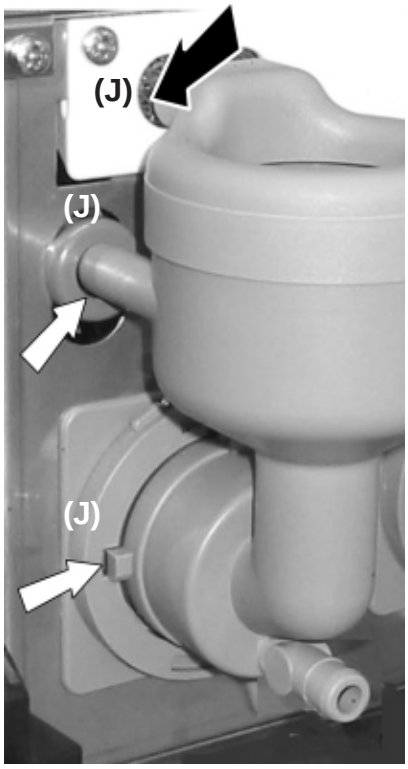


9.
Assemble whipper , pull until you hear a clicking noise. **(H).**

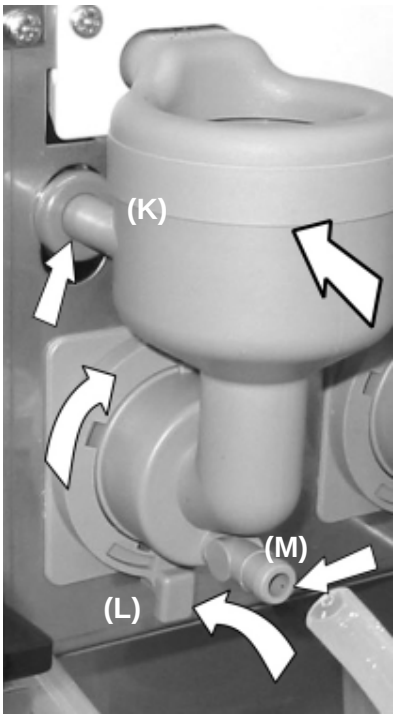




10.
Assemble mixer bowl and steam trap **(J)** see picture.



11.
Easily push the mixer bowl towards, according to **(K)** and lock with lock knob **(L).**Connect outlet hose **(M).**
(**NOTE**! make sure that all water hose are connected at right place



Cleaning when needed.

Cleaning bean container.

1. Shut closing hatch.
2. Dismantle bean container.

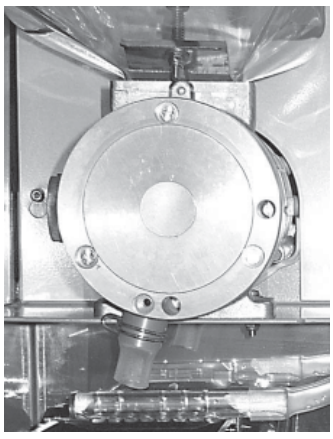
Use a soft rag and liquid cleaning agent to prevent scratches.

Note! Make sure that all parts are dry before use.

Outside cleaning; use a soft rag and liquid cleaning agent to prevent scratches.

Cleaning of grinder

See service manual



Dismantling and cleaning coffee filter.

A tool dismantling the coffee filter, comes with machine.

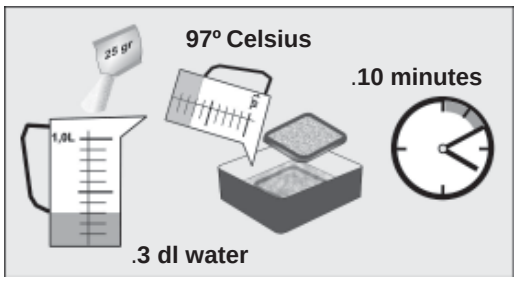
1. Push **"+ button"** for 6 seconds.
After 6 seconds the display shows; "Change paper/ Rotate"
"Push E/+".

2. **Push button for drink 2.**
The display shows; "Preparing paperload".
The machine will rotate in position.
When the display shows,"Change paper" open the door and insert the dismantling tool (A) through the brewer spout all the way to the back of the cylinder, then slide it up until contact is made with the screen assembly.Fig. 1.

Push up on the rear of the screen assembly until it pops out of the cylinder.Fig. 2.

3. Soak the screen assembly in a solution of 25gr. cleaning agent in 3dl water for a maximum of 10 minutes.Fig. 3.

Fig. 3.



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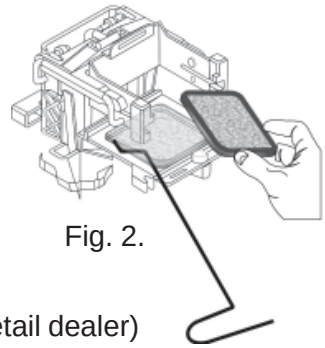


Fig. 2.

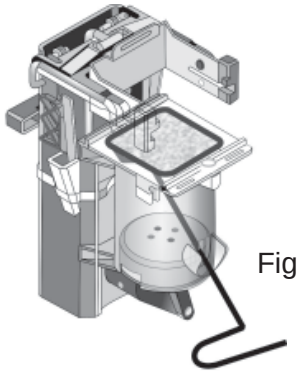


Fig. 1.

(Cleaning agent is supplied by your retail dealer)

(A)

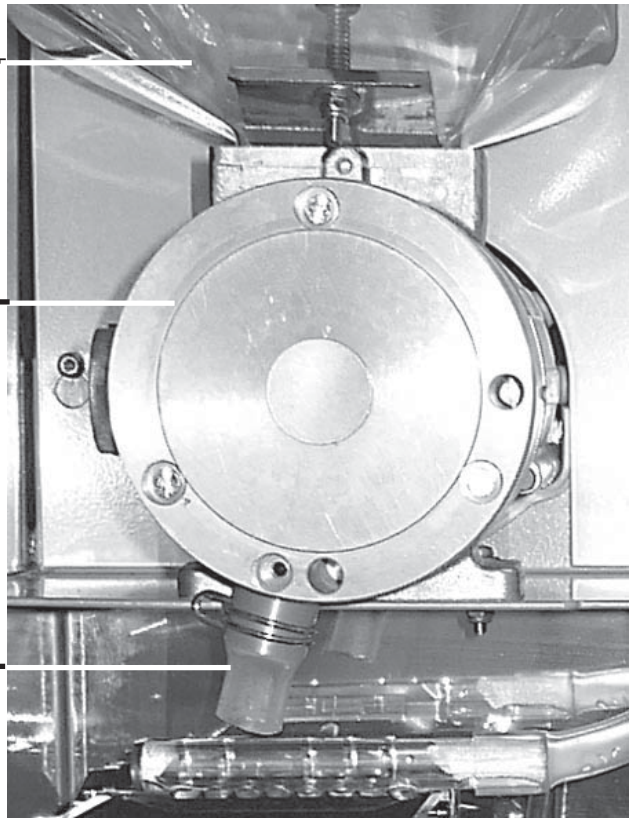
4. Remount the screen assembly and close the door. Then the machine will return to start position and the machine is ready for use.
If machine not will go back in start position. Restart machine!

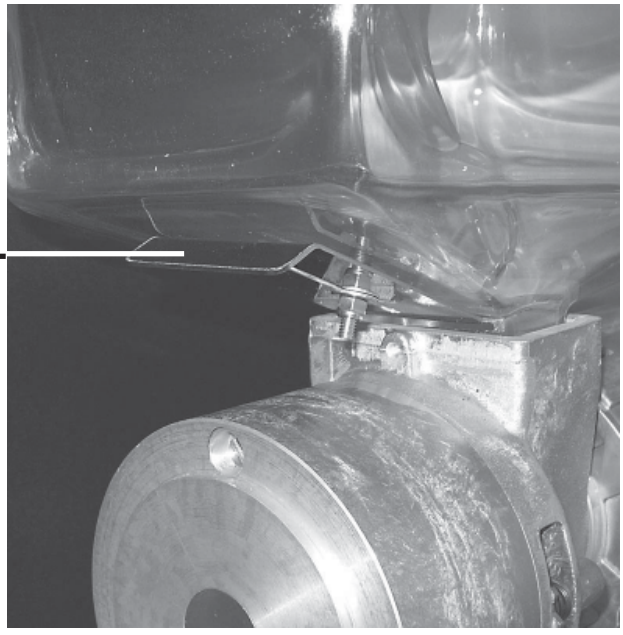
5. Make a cup of coffee and throw it out.
To make sure that there is nothing left of detergent.

Prolonged contact with cleaning agent may damage the screen assembly. Once this is done, the screen should then be thoroughly rinsed with dish soap and warm water to remove any leftover residue.

Cleaning agent: (brew mechanism)	**Coffee Queen article no 1104161**
Filter: (brew mechanism)	**Coffee Queen article no 47200213**
Tool: (dismantling filter)	**Coffee Queen article no 4720090**

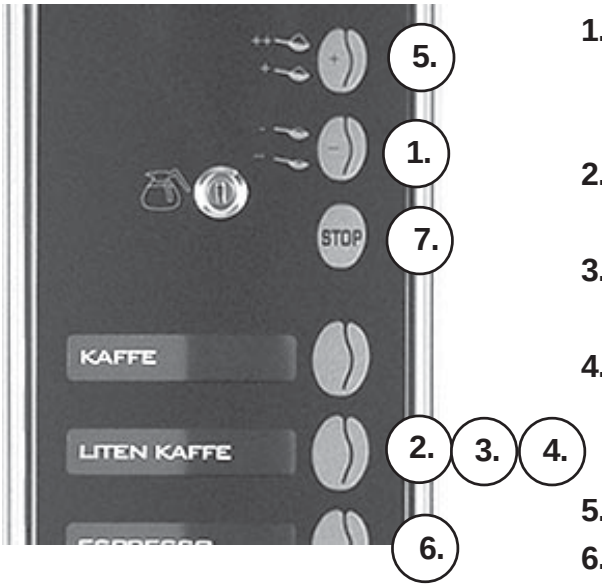
Adjustments:
The adjustment of the blades is set at the factory.
All maintenance, adjustments and installations shall be done of an Coffee Queen authorized service technician. This coffee grinder is only constructed to grind coffee beans without additives (as tasted oils or sugar).
Any kind of use apart from that is improper and therefore unauthorized, the producer refuses all responsibility for damages arising from improper use of the coffee grinder described in this instruction.





Cup counter:

The machine has a cup counter which is available to see and reset with the key switch in ”cup” (normal) position.



1. **Push ”-” button for 6 seconds.**
   After 4 seconds the signal will go faster..
   The display shows: **”Total xxx cups”**
2. Push button for drink 2.
   The display shows: **”Choice 1 free xxx cups”**
3. Push button for drink 2.
   The display shows **”Choice 1 coin xxx cups”**
4. Push button for drink 2.
   The display shows **”Choice 1 xxx cups in can”**
5. Push ”+” button to reach to ”choice 2” etc.
6. Push choice 3 to reset the counter.
7. Push ”Stop” button to go back to user mode.

Easy Access:

Volume and strength can be adjusted with±15% with the key switch in ”cup” (normal) position.

1. **Push ”+” and ”-” button at the same time.**
   After 4 seconds the signal will go faster.
   The display shows: ”Easy access” ”strength 1 100%”
2. Choose the drink you want to change by pushing”+” or ”-” button.
3. Push button for drink 2.
   The display shows: for example. Volume 4 and” Blinking 100%”
   Change by pushing ”+” or ”-” button.
4. Push button for drink 2 to confirm the change.
   Press ”stop” to go back to user mode.

10. Safety functions. Harmony

The machine is equipped with following safety functions

1. Indication of door
Door not closed
The display shows; ”Door open”

”Door open”

2. When machine is not in use:
Valves are blocked.

11. Failure messages.

Failure messages which can mostly be corrected without any help from service company

1. The display shows; ” Blocked” ”Water level low”
Please check incoming water connection
Turn off the machine with the main switch
wait for 10 sec. and turn on again.

”Blocked”

2. The display shows normal: but no drink is coming.
Possible cause of failure:
Mechanical stop in the ingredients canisters or whipper.

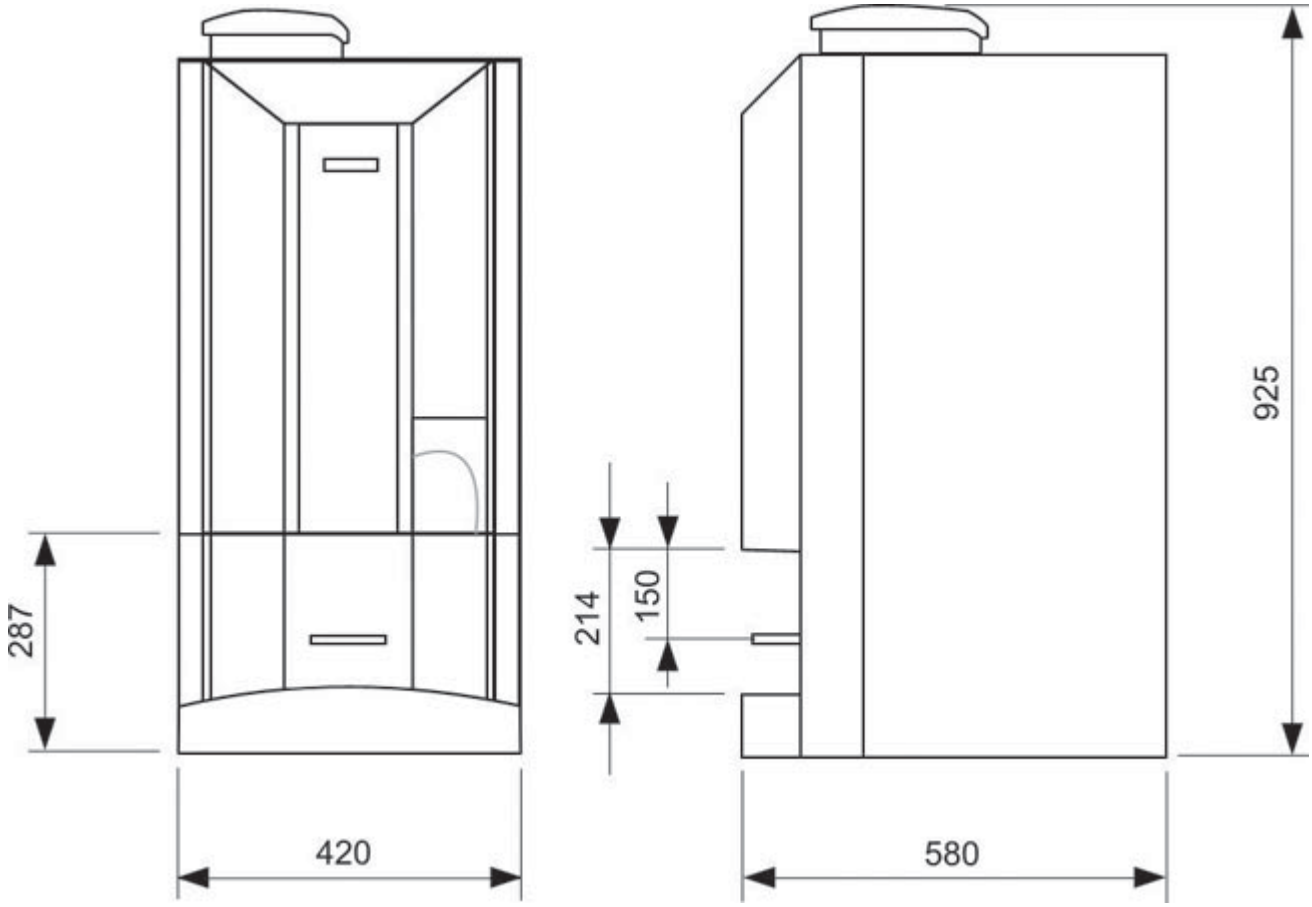
Measure: Try to find the cause of failure. Clean the mixer system and try again.

12. Storage / Transport.

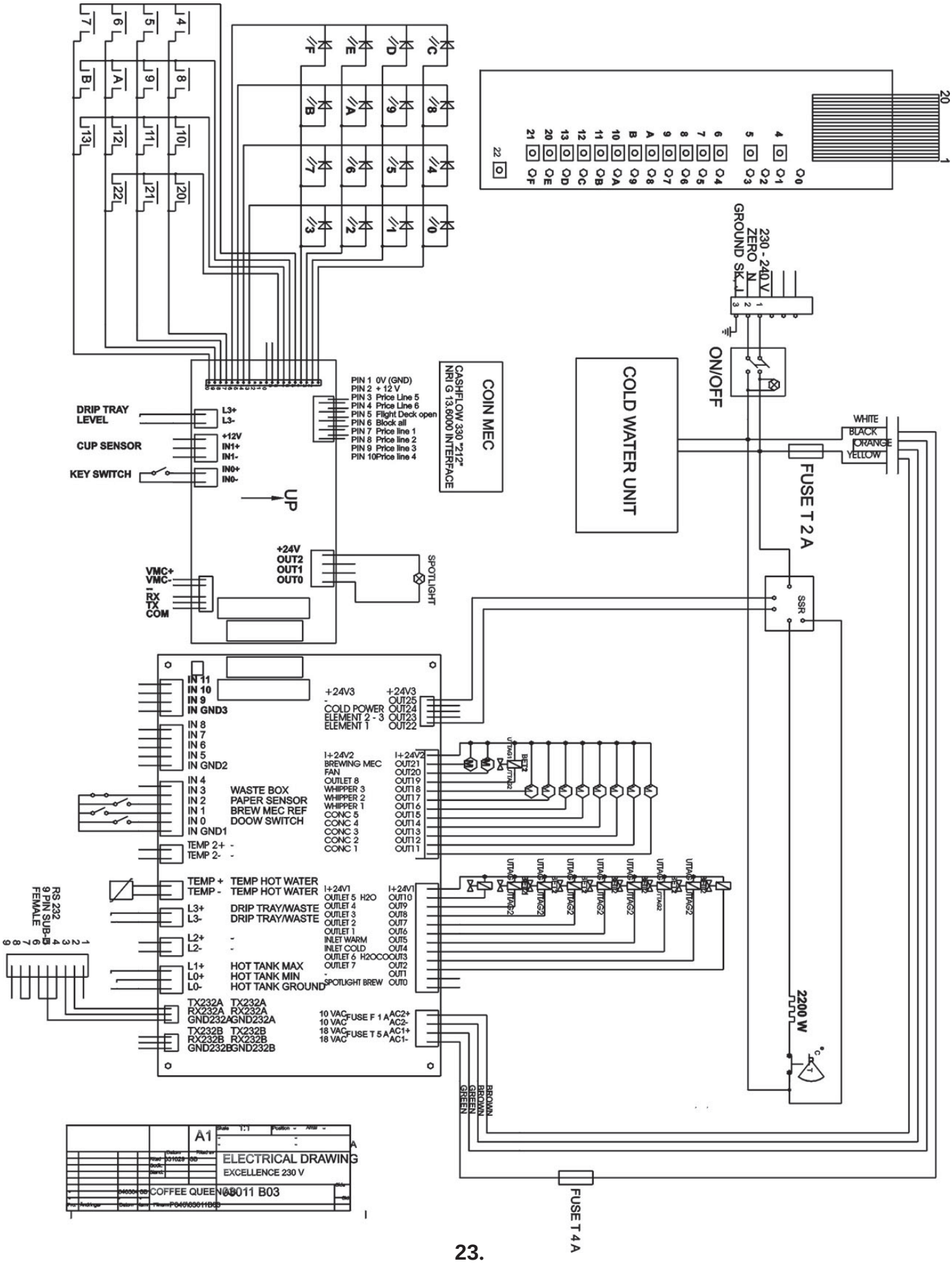
Transport and no use in long time.

1. Turn off the switch, pull out the plug and close incoming water tube.
2. Empty the water tank.
3. Keep machine free from frost.

Long machine storage at temperatures below 0ºC (zero degrees celsius) can cause damage of the machine. Total emptying of water is recommended.


287
420
214
150
925
580

14. Circuit diagram.



15. Installation of coin mechanism.

Installation of coin mechanism for freshbrew machines CQ.

IMPORTANT: Installation must been done of an authorized technician.

1. Assemble coin mec and connect to display-card, placed inside door. (see fig. 10).
(Connect with the enclosed cable (A). Make sure that power is off.

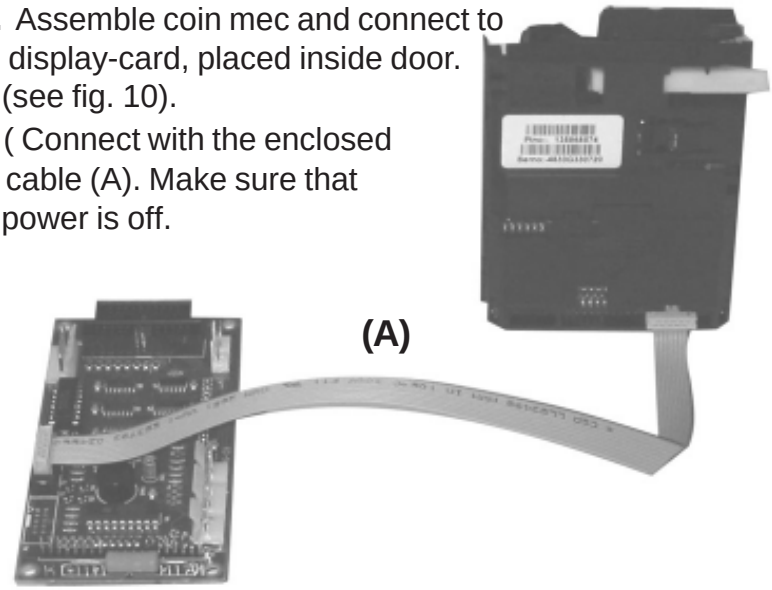
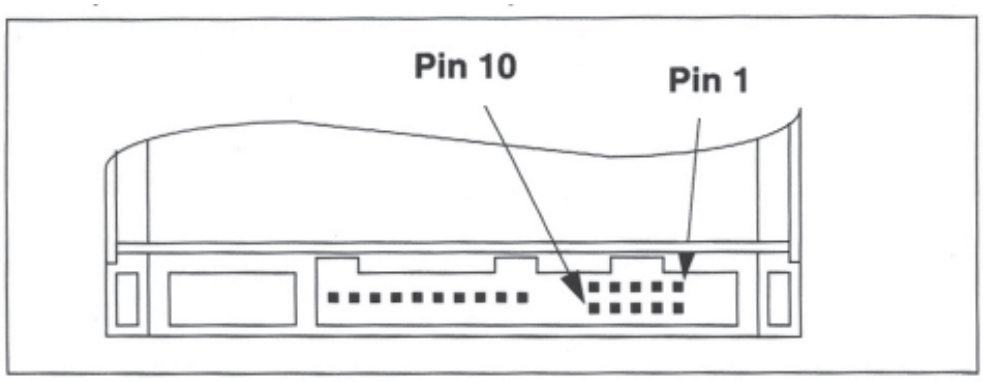


fig.(10)

Connection



Connection placement; Version 212

COFFEE QUEEN

Harmony

FOR SERVICE

Your retail dealer

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